

supplement science and chemistry curriculum. The competition is open to 6th, 7th, and 8th grade students throughout the country. Rachel and six other competitors earned the right to represent their schools in Philadelphia after passing initial qualifying tests and winning local competitions.

The YBTCC competition was divided into rounds where each student was asked a series of multiple choice questions. Rachel made it to the final round with a perfect score, answering difficult questions covering general chemistry, scientific history, biochemistry, nuclear chemistry, physics and math.

Rachel demonstrated great academic prowess and sportsmanship before a national audience, representing competitive values that make Kentucky proud.

I ask my colleagues in the U.S. House of Representatives to join me in congratulating Rachel Sutterley for her achievement and in wishing her continued success in her promising future years.

TRIBUTE TO BILL SELLERS OF
BROOKSVILLE, FLORIDA

HON. GINNY BROWN-WAITE

OF FLORIDA

IN THE HOUSE OF REPRESENTATIVES

Friday, July 28, 2006

Ms. GINNY BROWN-WAITE of Florida. Mr. Speaker, I rise today to recognize the accomplishments of a distinguished constituent, Bill Sellers of Brooksville, Florida. Bill has recently been named the 2006 Outstanding Agriculturalist of the Year by the Extension Professionals Association of Florida. Bill will receive the award at the Association's annual banquet this September.

Growing up on a farm, Bill took a keen interest in agriculture and the land. An avid member of the Future Farmers of America, Bill went on to study agriculture in college, eventually helping to manage his mother's cattle farm near Brooksville. Today, Bill earns a living as an agricultural mortgage lender.

In addition to his lifelong passion for agriculture, Bill has been involved in giving back to the local farming community through his service on the area extension board. Bill has also played a key role in the partnership between Hernando County and the University of Florida in the area of agriculture and farming.

One of Bill's greatest challenges as a proponent of the farming lifestyle is the reticence of today's youth to enter into an agriculture career. With the challenges farmers face from global competition, the increased use of technology and unpredictable weather conditions, fewer and fewer young people are entering the profession.

Mr. Speaker, men like Bill Sellers provide the lifeblood of this great Nation. Tilling the land, raising the livestock, and ensuring that America's food needs are met is an honorable calling. I commend Bill for his service and congratulate him on being named the Outstanding Agriculturalist of the Year.

BANNING CARBON MONOXIDE IN
MEAT

HON. ROSA L. DeLAURO

OF CONNECTICUT

IN THE HOUSE OF REPRESENTATIVES

Friday, July 28, 2006

Ms. DELAURO. Mr. Speaker, today, I am introducing legislation that would ban the practice of injecting packages of meat with doses of carbon monoxide to give it an artificially fresh appearance. The sole purpose of this practice is to deceive consumers into purchasing and potentially eating meat that looks fresh, but could be spoiled.

This week, the American Meat Institute announced the results of two studies claiming that carbon monoxide is safe to use in meat packages and urged opponents to concede their position and end the debate. Indeed, the carbon monoxide gas itself may be safe and would not cause harm to consumers. However, when the gas is injected to deceive customers into purchasing meat that could be months past its freshness date, then there is no doubt that it would be harmful to consumers.

These studies released by AMI are an intriguing contribution to the debate. One of them was funded by the beef industry. The other study was conducted by an AMI "expert consultant" who has received numerous grants from AMI, and also received an AMI scientific achievement award. Therefore, the results of these studies should not calm consumer fears and definitely should not cause opponents of this practice to end the debate.

In 2004, the USDA and FDA approved the use of carbon monoxide through an informal process without a full public comment process and without regulations specifying conditions of use. As a result, meat labels do not indicate whether meat has been treated with carbon monoxide—leaving no way for the consumer to know whether they are purchasing fresh meat.

Meat producers explain that the carbon monoxide process is safe and that it helps cut costs that result from discarding meat that has begun to turn brown, but still is safe to eat. That certainly is an understandable position. However, ground beef treated with carbon monoxide still could have the appearance of being fresh months after its 'sell-by' date. There also have been instances in the past where stores have misrepresented the freshness of their food long before the carbon monoxide process was introduced.

Supporters of the carbon monoxide process explain that smell is a better indicator of spoilage than color and consumers should base their purchases on the 'use or freeze by' date as the best guide. This is true; however, it should be noted that this date on meat packages is not based on any scientific or regulatory guidelines, but is determined by the industry. Also, why should consumers be subjected to the hassle of bringing meat home from the grocery store, opening the package to determine if it still is fresh, and returning it if it is spoiled?

Canada, Japan, and the European Union already ban the use of carbon monoxide in meat packages. I look forward to working with you to also protect American consumers from this deceitful practice. During a time when we have begun to question the safety of prescrip-

tion drugs, let's ensure that consumers do not have similar concerns about the food they buy.

RECOGNIZING THE 35TH ANNIVERSARY OF THE JOHN HARLAND
CO. BOLINGBROOK PLANT

HON. JUDY BIGGERT

OF ILLINOIS

IN THE HOUSE OF REPRESENTATIVES

Friday, July 28, 2006

Mrs. BIGGERT. Mr. Speaker, I rise today to recognize the John H. Harland Company on the 35th anniversary of its production facility in Bolingbrook, Illinois.

In 1971, Harland's corporate leaders made a decision to locate a plant near Chicago. The suburbs were booming, and the workforce was skilled. Not unlike today, the area had so much to offer in terms of its quality of life and great business climate. That decision proved to be a wise one indeed. This year, the company celebrates 35 prosperous years in Bolingbrook, Illinois.

Today, I would like to recognize the men and women of Harland and celebrate with them 35 successful years in Bolingbrook, Illinois.

The John H. Harland Company was founded in 1923. Over the next 83 years it grew and evolved into one of the premier financial services providers, doing business with more than two-thirds of all financial institutions in the United States. Its facility in Bolingbrook has played—and continues to play—a crucial part in Harland's success.

With approximately 200 employees, the Bolingbrook facility each year processes more than 11 million orders for checks for consumers in 13 states, including most of the Midwest, from Wisconsin to Kentucky and Pennsylvania to Minnesota and everywhere in between. In the true spirit of its founder, the John H. Harland Company's allegiance to its customers and employees remains strong 35 years later.

Harland also is committed to strengthening our community through service. In recognition of the spirit of service demonstrated by Dr. Martin Luther King, Jr., Harland employees celebrate the MLK holiday as a day of service, volunteering at local organizations such as Meadowbrook Manor, Lambs Fold Women's Shelter, and the Shepherd Food Pantry.

I want to commend all of the Bolingbrook employees for their commitment to quality, customers, and community. It is their hard work and dedication that has made the Harland Company what it is today—a 35-year success story.

WELLS VS. WILLARD BY RACHEL
KARRER

HON. RON LEWIS

OF KENTUCKY

IN THE HOUSE OF REPRESENTATIVES

Friday, July 28, 2006

Mr. LEWIS of Kentucky. Mr. Speaker, I commend my colleagues to the attached essay, Wells vs. Willard, by Rachel Karrer. Miss Karrer was a finalist in the National History Day Competition in Kentucky and recently